Alcoholic Beverages

493 Japanese and American canned beer
[273] Japanese type sake (a light rice wine resembling sauterne)
Okinawan sake (awamori)

Miscellaneous

Charcoal sticks
[276] Brass and nickel plated Japanese pipes
Small dishes
[415] Sake bottles
Oil burners to keep mosquitos away
[416] Flashlights, bulbs, and batteries
Matches
Japanese and American tobaccos
Fishing lamps and the ika lamp (fishing villages only)

[437] Transactions are usually on a cash basis, although some customers pay at the end of the week. In one such store, the gross sales averaged ¥600 a day with a net profit of about 10%. (The yen is pegged at 120 to the US dollar). During the day and the early evening, the village
[366] stores are meeting places, especially if, like Hinatogawa, several together make up a small business center.

493 Supplies are delivered to village stores by truck or sometimes by
494 bus. Often the owner goes to the larger towns to buy. Young boys are an important cog in the distribution system. They deliver candies,
[850] cookies, and other small articles which are carried in five gallon lard tins on racks over the rear mudguard of their bicycles. They ride up to the store, count out their candies or cookies, receive payment, and cycle on to the next store over a route which includes several villages. These boys work out of larger towns like Itoman and Nago. Baking goods,
[262] bread (pan) really a sweet dough with a jelly-like filling, cookies and candies are distributed in this manner. Sometimes housewives make cookies and cakes to sell to village stores.

493 There is not much house to house selling or soliciting. Occasionally women come to the villages with a selection of ready made clothing or cloth. In Hinatogawa, an itinerant drug vendor periodically goes through the village ringing his bell, selling various Japanese patent medicines mainly for colds, headaches, constipation, and stomach aches.

494 Import stores (hyakuhō), also operated privately, are a different
262 kind of enterprise than the village shop. They have been set up under
511 the American occupation. Larger wholesalers supply the village retailers. These stores deal in a restricted number of commodities, such as rice, flour, soy bean sauce, wheat, and cooking oils. Sales are made to villagers on a rationing system based on the number in the family, its age distribution, pregnancy, and whether the head is engaged in heavy
[442] work. The intent of the import stores is to make food available, at reasonable cost, to those who cannot grow their own, or whose own produce

231 Before a piglet is bought, its feeding habits are carefully observed by
[417] the buyer to determine future growing potential. It is then kept in a sty: pigsties are either in the yard near the house or in a cluster of stables on the north edge of the town. Twice a day women cook the food in large kettles and ladle the liquid food into a trough. Nowadays
[262] pork is rarely consumed in the village except for special holidays, when
[438] several families may slaughter pigs and sell part of the meat to every-
[251] body through the local store or preserve some of it by salting. Most
[442] farmers, however, wait for the meat buyer from the southern part of the island from whom they receive a good financial return.

[417] Goats are raised for home consumption. They are never left to graze but are quartered in a goat pen near the pigsty and fed on grass cut from uncultivated land. Seven families in the central village have
[492] horses. Their main use is to carry firewood from the mountains. The small breed looks like a cross between a horse and pony and seems especially adapted to climb the steep trails. They are also used for plowing and for pulling two-wheeled carts. The owner of a horse
[434] may more than double his income from forest work. Horses are fre-
[427] quently rented out for half the day's income from wood carried by them.

Silkworm raising, an important source of income in Taira before the war, is only now being resumed by some Tairan families. The
[474] larvae are supplied through island-wide silkworm raising associations, which repurchase the cocoons after they are spun. To raise silkworms, a substantial house is needed so that rats cannot enter and eat the worms. The temporary postwar structures with holes and cracks in the walls and roof are inadequate. Only a few recently built houses can be used. One family keeps growing worms on shelves in the front room.
[137] Most of the mulberry trees were lost during and after the war. Plans have been made to plant new trees. Young girls feed the mulberry
[462] leaves to the gluttonous worms who require constant attention. When the worms are ready to create their cocoons, they are taken off their diet, and the cocoons are cleaned and sorted out. Silkworms can be raised four times a year if there is an adequate supply of mulberry leaves. Their sale brings a good income, which can become a substitute
[434] for cash earned in forest work.

FISHING

226 Fishing is a much less important source of livelihood than one would
[554] expect in a coastal village and is a low-prestige occupation. Only two